SPOON

by Alain Ducasse

# Dinner Celebrating the Launch of 1999 Champagne "S" de Salon

Wednesday, May 4, 2011

**Aperitif**

**Nv Champagne Delamotte Brut**

Chilled LOBSTER-CAVIAR consommé
魚子醬伴龍蝦凍湯

**2002 Champagne Delamotte Blanc de Blancs**

***

FROG LEGS « Meunière » style, gnocchis, watercress sauce
牛油香煎田雞腿伴馬鈴薯丸子

**1999 Champagne Delamotte Blanc de Blancs**

***

Filet of SEA BASS, green asparagus tips and crayfish
海鱸魚伴蘆筍尖配淡水小龍蝦

**1999 Champagne " S " de Salon**

***

MILK-FED VEAL, braised morel mushrooms
Arbois yellow wine sauce
牛仔柳伴燴羊肚菌配黃酒汁

**1997 Champagne " S " de Salon**

***

COMTÉ matured for 24-month, black cereal bread crostinis
Spicy cherry marmalade
法國 24 個月陳年奶酪配香辣櫻桃醬

**1996 Champagne " S " de Salon**

***

MANGO, passion fruit granité
芒果伴熱情果雪芭

***

RHUBARB-WILD STRAWBERRIES sablé
大黃野草莓醬餡餅

**Nv Champagne Delamotte Rose**

**HK$ 2,988 per person**
**(inclusive of 7-course menu with Champagne pairing)**
**+ 10% service charge**